

Figure 1

Gel Strength Evaluations (Lemon pie, pH = 3.1)

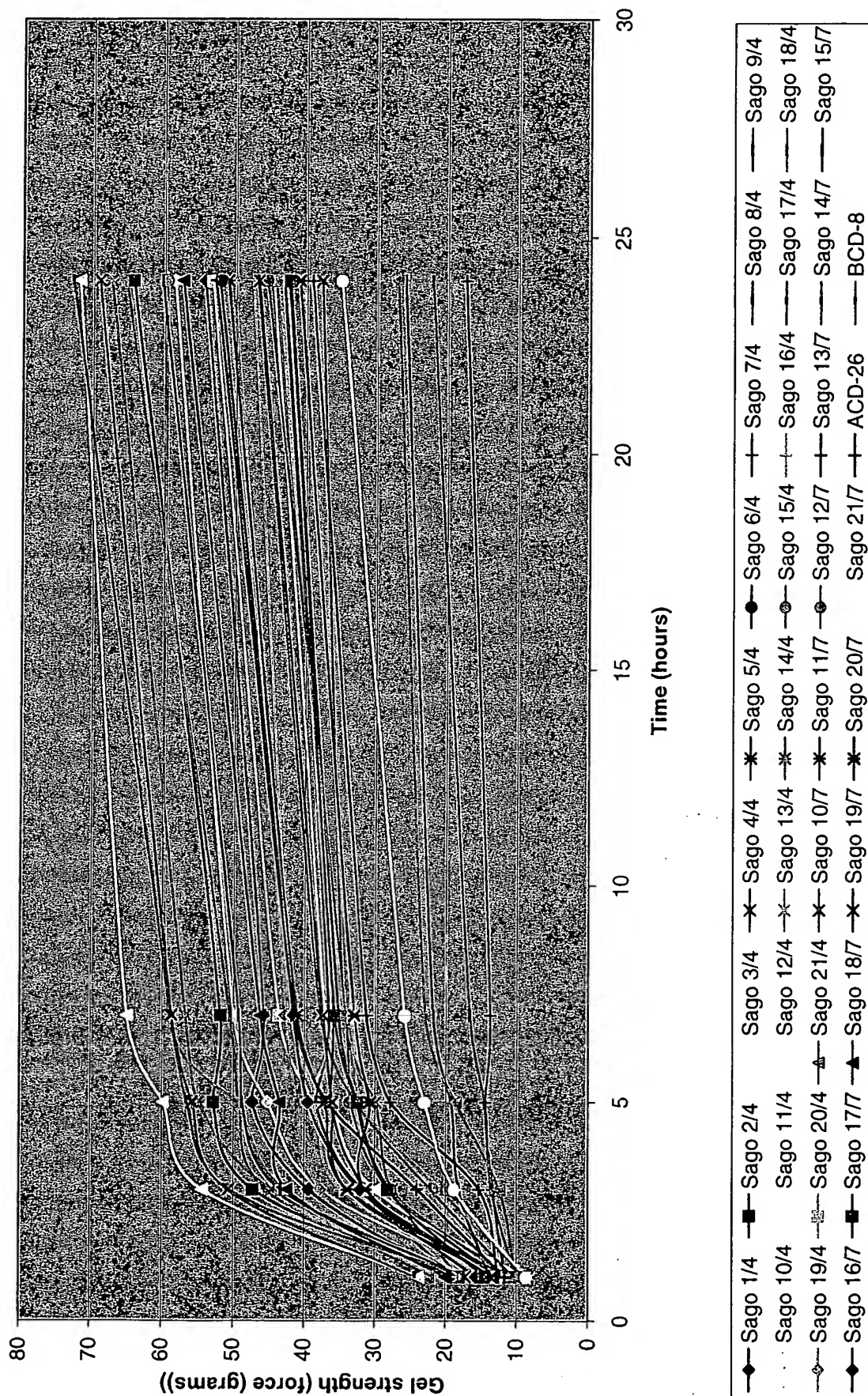


Figure 2
Gel Strength Analysis
825 BU Intermediate Viscosity, with varying levels of cross-linking.

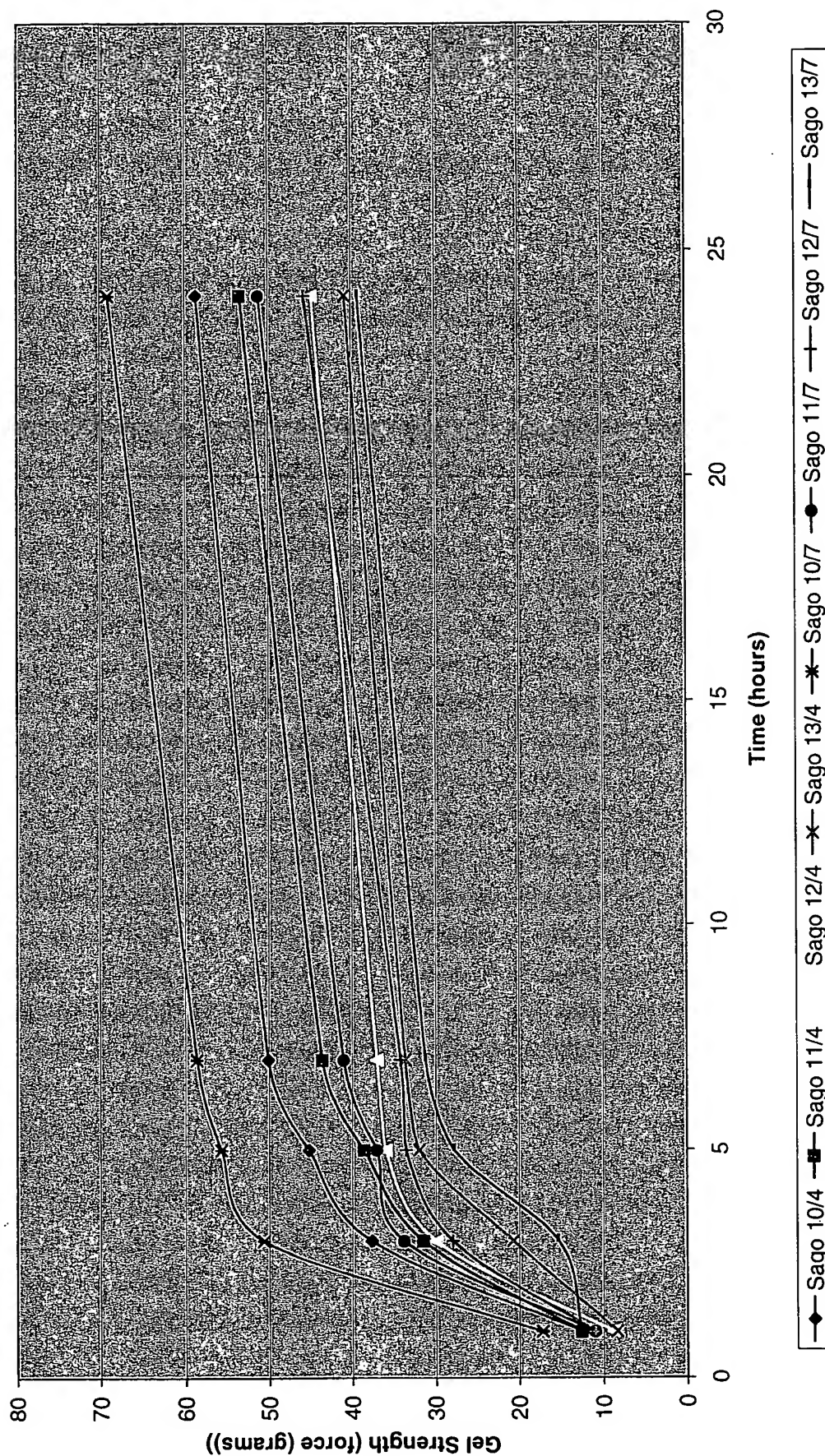
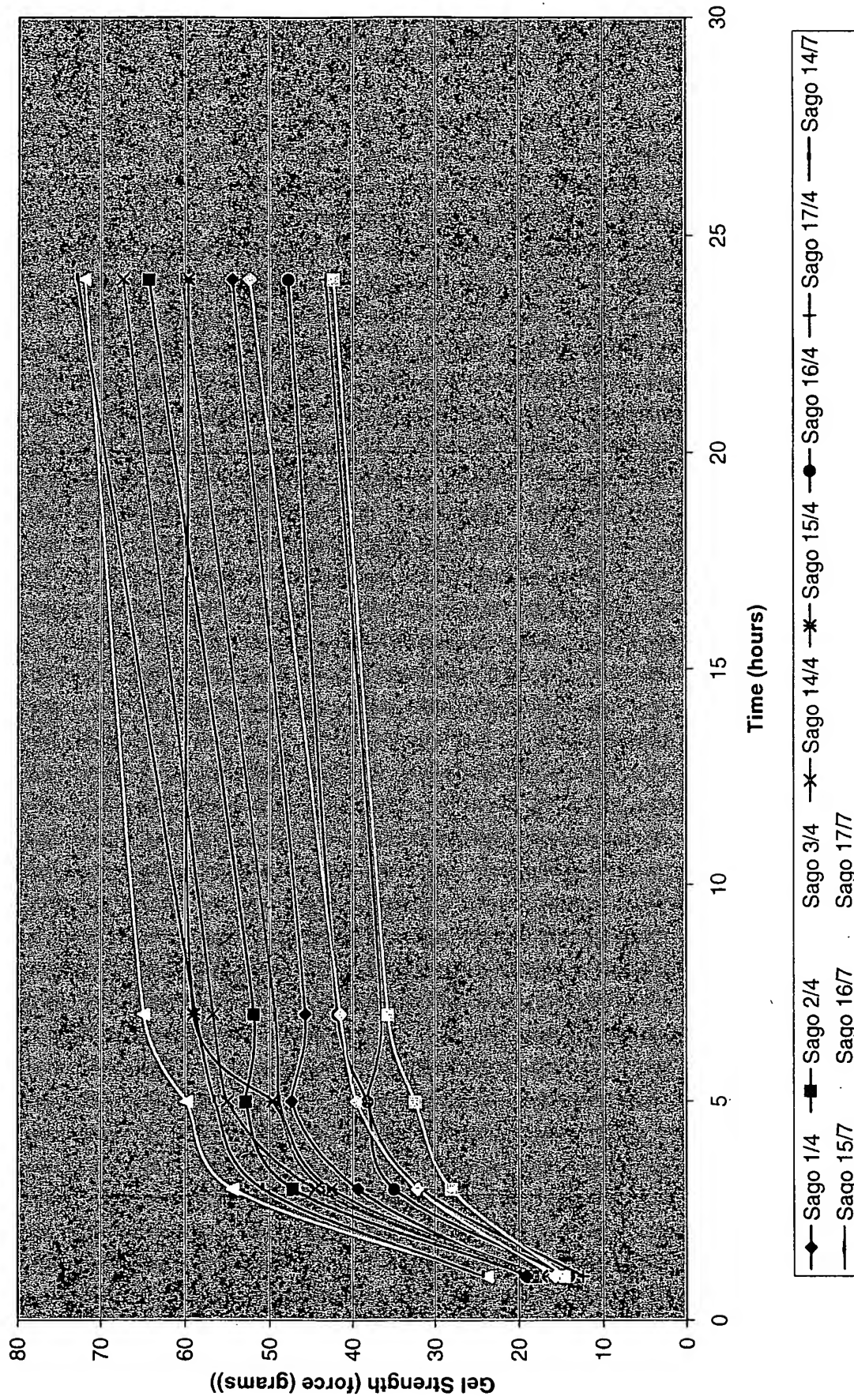


Figure 3 - Gel Strength Analysis
710 BU Intermediate Viscosity, with varying levels of cross-linking.



Gel Strength Analysis

595 BU Intermediate Viscosity, with varying levels of cross-linking

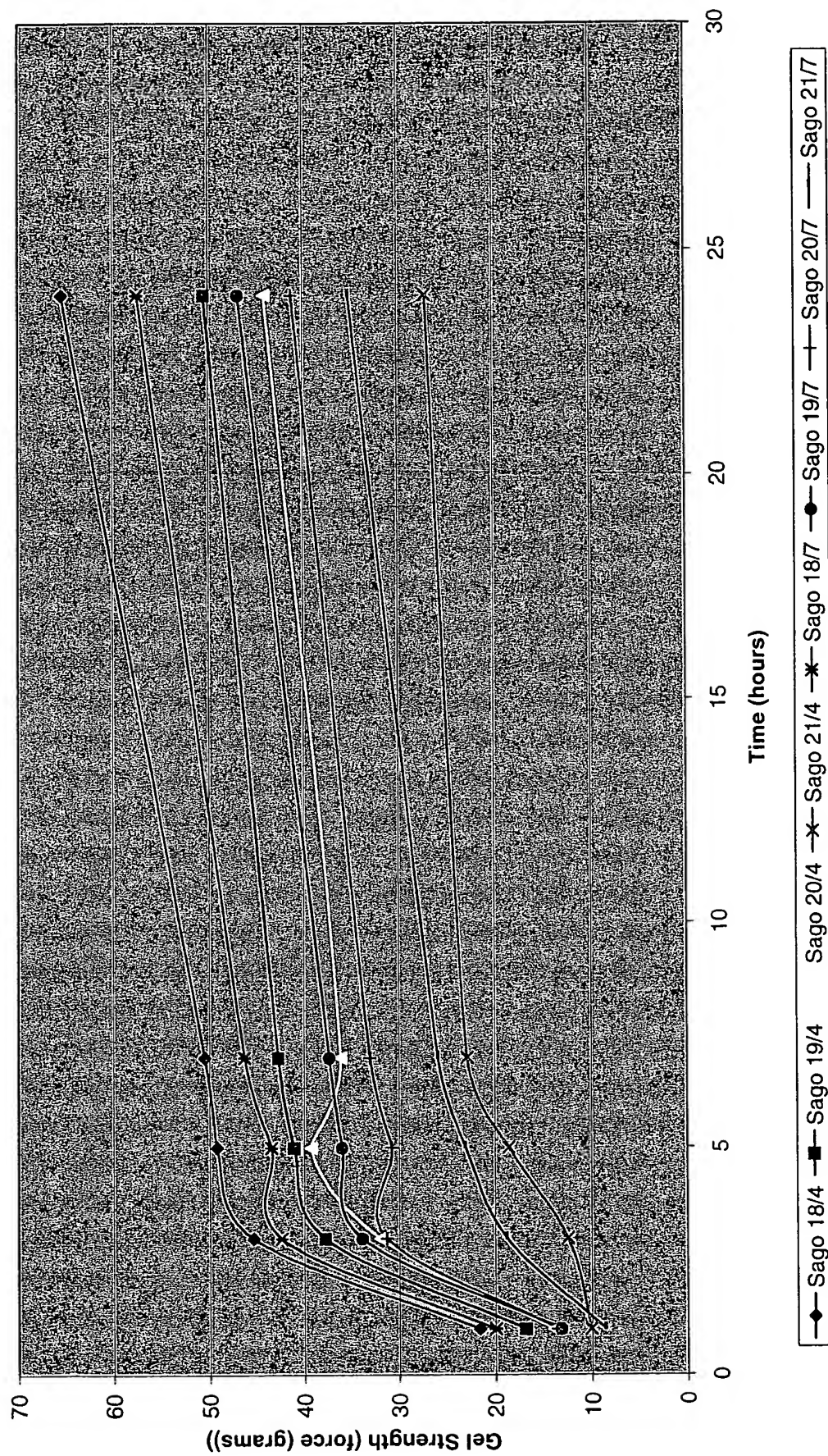
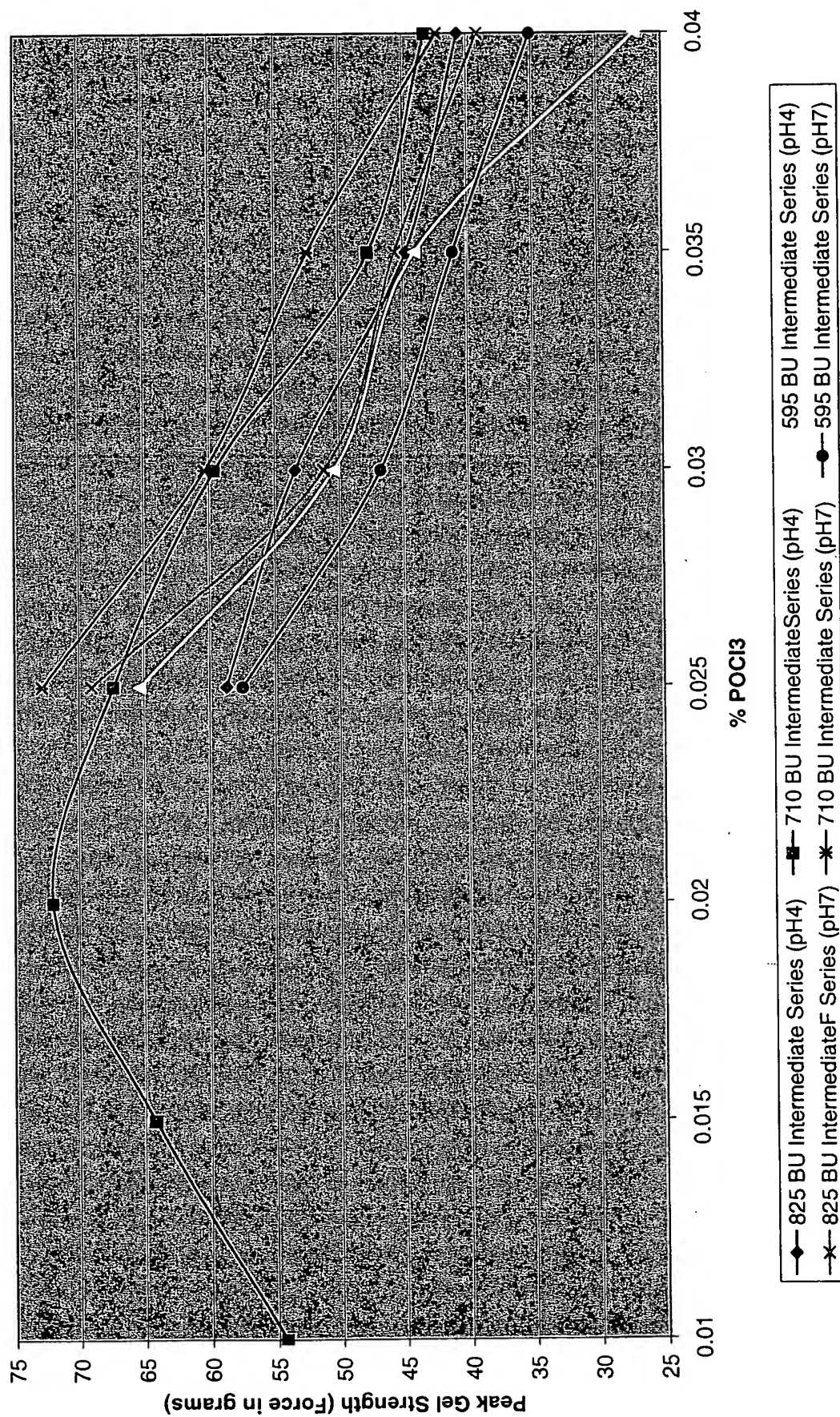


Figure 5
Effect of Cross-linking on Peak Viscosity



Top Five Performing Samples vs Controls Acid Conditions (pH = 3.1) Room Temperature

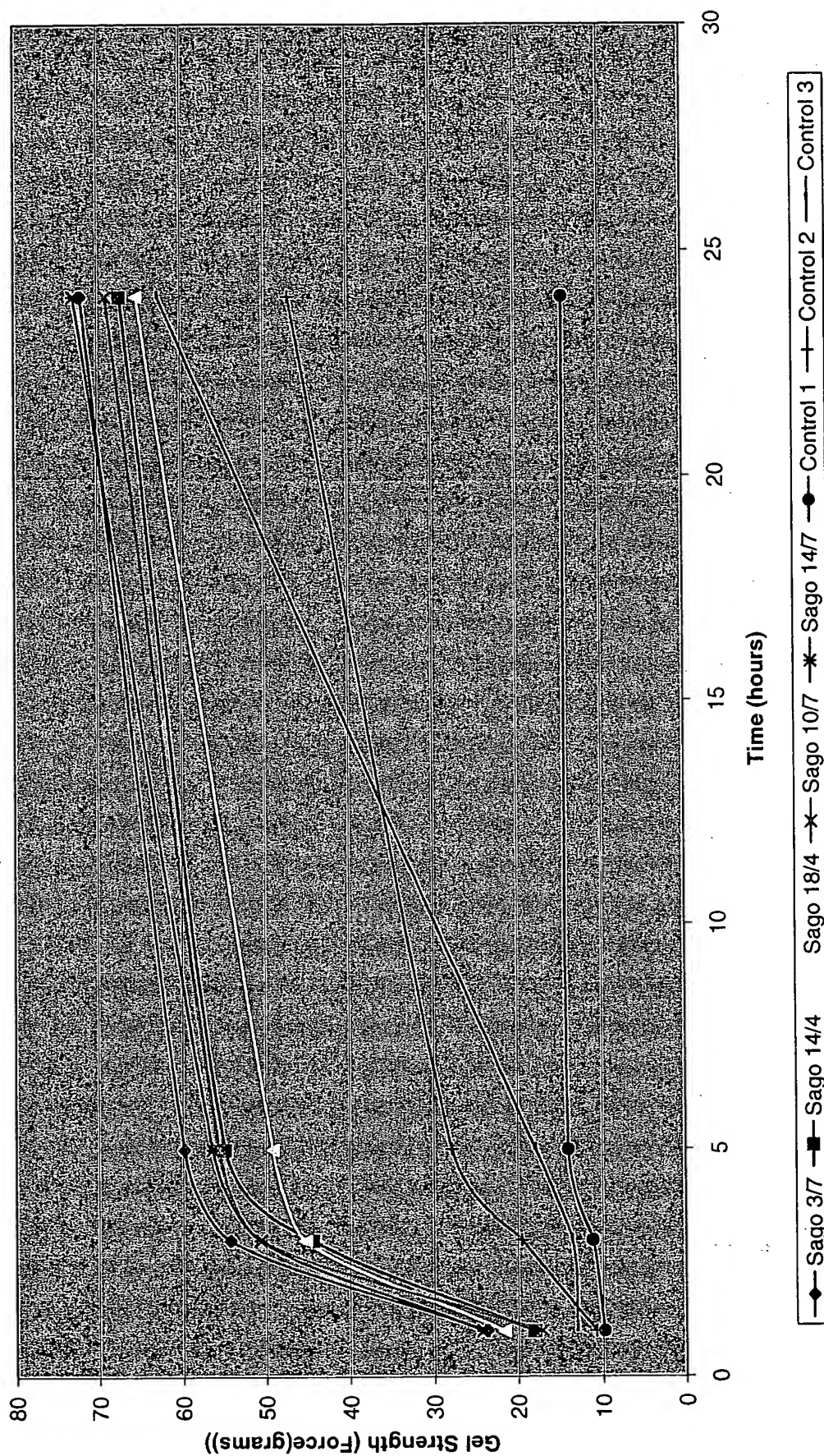


Figure 7

Top Five Sago Samples vs Controls (Refrigerated)

Note: Sago samples are taken after 7 hours. Controls are taken after 24.

